

# grill

~The Private Dining Room Experience at St. Regis~

## ~FIRST COURSE~

SOUP OF THE SEASON  
Fresh Market Ingredients

OR

KNOLL FARMS BABY HEADS OF LETTUCE  
White Bean Puree, Blood Orange Vinaigrette  
Candied Red Onion, Persimmon, Cracked Hazelnut

## ~ENTRÉE~

ROASTED LOCAL HALIBUT  
Braised Beans, Roasted Bell Pepper  
Olio Nuovo, Golden Pearl Onions

OR


PETALUMA FARMS HALF CHICKEN  
Spiced Yam Purée, Chimichurri  
Blistered Cherry Tomato, Chili Flake, Pepper Cress

## ~DESSERT~

MILK CHOCOLATE CREMEUX  
Espresso Gel, Peanut Feullitine, Cocoa Nib Tuile

CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

PLEASE ASK YOUR SERVER TO ASSIST YOU IN ACCOMMODATING ALLERGIES OR DIETARY RESTRICTIONS.

 WARNING: CERTAIN FOODS AND BEVERAGES SOLD OR SERVED HERE CAN EXPOSE YOU TO CHEMICALS INCLUDING ACRYLAMIDE IN MANY FRIED OR BAKED FOODS AND MERCURY IN FISH, WHICH ARE KNOWN TO THE STATE OF CALIFORNIA TO CAUSE CANCER AND BIRTH DEFECTS OR OTHER REPRODUCTIVE HARM.

FOR MORE INFORMATION GO TO [WWW.P65WARNINGS.CA.GOV/RESTAURANT](http://WWW.P65WARNINGS.CA.GOV/RESTAURANT)

\*\* PLEASE BE ADVISED PARTIES OF SIX OR LARGER WILL BE CHARGED AN AUTOMATIC 20% SERVICE CHARGE \*\*